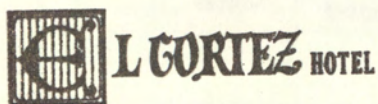


HANDLERY HOTELS



BUFFET MENU

SALADS

choice of four (4)

Tossed Green Salad — choice of two dressings

Potato Salad

Macaroni Salad

Fresh Fruit Salad

Chicken Salad

Tuna Salad

Molded Jello Salad

Relish Bowl

Pickled Beets & Onions

Gabanzo Bean Salad

Cole Slaw

Cottage Cheese

Waldorf Salad

Carrot & Raisin Salad

Each additional salad 25c extra per person

HOT ENTREES

6.50 ROAST NEW YORK SIRLOIN
Mushroom sauce

6.25 ROAST PRIME RIB OF BEEF, Au Jus

5.00 STEAMBOAT ROUND

4.25 SIRLOIN TIPS with Rice

4.50 SWISS STEAK with Noodles

4.25 BAKED SUGAR CURED HAM, Raisin Sauce

4.00 SWEET & SOUR PORK, Fried Rice

4.00 BAR-B-QUED PORK, Fried Rice

4.00 SOUTHERN FRIED CHICKEN

3.75 HAWAIIAN CHICKEN LEGS, Fried Rice

3.50 CHICKEN POT PIE

3.75 FISH FRY: Fish in season with
Scallops — Fried Shrimp

4.50 LOBSTER or CRAB NEWBURG en Patti Shell

Above served with Hot Vegetable

Served with above entrees

Choice of:

Assorted Cheeses

or

Sliced Ham & Turkey

Rolls

Butter

Beverage

DESSERTS

Assorted Home Made Pies

Sheet Cake

Pudding

Pineapple Upside Down Cake

Individual French Pastries 25¢ extra

Chocolate Eclair 15¢ extra

Rum Baba 15¢ extra

Tarts — Fresh Fruit 15¢ extra

Quoted Prices do not include Tax and Gratuity.

Prices are firm for 60 days only.

Hotel cannot be responsible for more than 10%
above guarantee number given to us.

COLD BUFFET

3.25 Sliced Ham & Cheese

3.50 Sliced Ham, Turkey & Cheese

3.75 Sliced Ham, Turkey & Beef

Tossed Green Salad — choice of two dressings

Assorted Relishes

Choice of two (2) Salads

Choice of Desserts

Rolls

Butter

Beverage

EL CORTEZ SPECIAL LIGHT LUNCH

1.65 Chicken or Tuna Salad

Waldorf Salad

Jello Molds

Fresh Fruit or Cottage Cheese

Rolls

Butter

Beverage